



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

V & J FOODS, INC
BURGER KING
6544 N 76TH ST
MILWAUKEE, WI

2/7/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation | Correct By |
|--------------|---|------------|
| 12-201.11(C) | Post a copy of your Food Dealers License. | 2/21/2013 |
| 3-304.11 | 1. The cutting board was black on the backside with slime mold. Clean the cutting board daily. 2. There is a slight amount of mold in the ice chute at the customer soda dispenser. Clean. Food equipment must be clean and sanitized before used with food. | 2/21/2013 |
| 4-301.14 | The Blodgett that is not under the hood is used with high heat and grease production. Move the unit under the hood or get rid of it. It is now causing a problem of grease accumulation on the walls and ceiling. The paint on the ceiling vent is even peeling from the heat. Provide an approved ventilaton hood for all required cooking equipment. | 2/21/2013 |
| 4-501.11 | 1. Repair the food timer at the burger line. Equipment should function as designed. 2. Reattach the safety tethers to all equipment on wheels. This prevents the gas line from being pulled on when you pull the equipment out for cleaning. | 2/21/2013 |



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4-601.11

Clean the following area:

2/21/2013

1. Clean the grease off the walls, hood exterior and the ceiling by the oven.
2. Clean inside the Blodgett.
3. Clean the inside lower unit of the Icee machine free from syrup spill.
4. Clean the toaster oven.
5. In the dry storage room, clean under the wire shelving by the baseboards and clean around the grease tanks where there is food debris and sticky accumulations.
6. Clean under the customer soda cabinets and make sure you get along the wall.
7. Repair the leaky faucet base at the prep sink.

Notes:

No FDL present
CFM is Tenesha Duckworth exp. 3/20/13, already signed up for the class.

On 2/7/2013, I served these orders upon V & J FOODS, INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature